

# CHRISTMAS MENU

LUNCH £25pp (BEFORE 5PM) | DINNER £30pp (AFTER 5PM)  
AVAILABLE FROM 21ST NOVEMBER - 24TH DECEMBER

## Starters

### ARDENNES PATE WITH CHORIZO

Cornichons, caramelised red onion and sourdough toast

### POTTED CRAB & MELBA TOAST

Cucumber & spring onion salad and fresh lemon

### ROSEMARY & GARLIC CRUSTED BRIE

Deep-fried, served with beetroot chutney and frisée salad

### CURRIED CARROT & BUTTERBEAN SOUP

Crispy carrot and fresh bread & butter  
(Gluten Free Bread is available on request)

## Mains

### VENISON & RED WINE SAUSAGES

Bubble & squeak, braised red cabbage and caramelised red onion gravy

### BAKED FILLET OF HADDOCK (GF)

Smoky butter bean cassoulet, crispy kale and hop salt

### ROAST BRITISH TURKEY

Roast potatoes, braised red cabbage, honey glazed sprouts, pigs in blankets, stuffing, red wine gravy and cranberry sauce  
(Gluten Free Turkey or Vegetarian Roasts are available on request)

### MUSHROOM, SPINACH & CRANBERRY TART

Sweet potato mash, roasted shallots, mustard savoy cabbage, crispy kale and red wine gravy

## Desserts

### PEANUT AND CARAMEL TART (GF)

Whipped cream

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce or vanilla custard

### KEYLIME PIE

Lime crème fraîche

### CHOCOLATE POT

Raspberry compote, orange polenta biscuit


## Additional Extras

### TEAR & SHARE CIABATTA TO START £5.95

Stuffed with chestnut butter and topped with melted blue cheese

### BRITISH CHEESE BOARD TO FINISH £4.95pp

Selection of cheeses, crackers & chutneys

 Indicates vegetarian dishes. Some dishes may contain or have traces of nuts. Please ask a team member for our list of allergens

Terms and conditions apply. Please see website for more details.

# CHRISTMAS DAY MENU

ALL INCLUSIVE £55pp

## TEAR & SHARE CIABATTA

Stuffed with chestnut butter & crispy bacon, topped with melted blue cheese

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## Starters

### SLOW ROASTED PORK BELLY

Panko breaded poached egg, cauliflower puree & peashoot salad

### KING PRAWN SALAD

Bloody Mary dressing, sourdough toast & fresh lime

### ROSEMARY & GARLIC CRUSTED BRIE V

Deep-fried, served with beetroot chutney and frisée salad

### CURRIED CARROT & BUTTERBEAN SOUP V

Crispy carrot and fresh bread & butter  
(Gluten Free Bread is available on request)

## Mains

### CONFIT DUCK LEG

Potato rosti, braised red cabbage, cranberry and red wine sauce

### BAKED FILLET OF HADDOCK (GF)

Smoky butter bean cassoulet, crispy kale and hop salt

### ROAST BRITISH TURKEY

Roast potatoes, braised red cabbage, honey glazed sprouts, pigs in blankets, stuffing and red wine gravy

*(Gluten Free Turkey or Vegetarian Roasts are available on request)*

### MUSHROOM, SPINACH & CRANBERRY TART V

Sweet potato mash, roasted shallots, mustard savoy cabbage, crispy kale and red wine gravy



## Deserts

### PEANUT AND CARAMEL TART (GF)

Whipped cream

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce or vanilla custard

### KEYLIME PIE

Lime crème fraiche

### CHOCOLATE POT

Raspberry compote, orange polenta biscuit

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### BRITISH CHEESE BOARD

Selection of cheeses, crackers & chutneys

### COFFEE & CHOCOLATES

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